Electricity on the Farm

A MONTHLY MAGAZINE FOR THE UP-TO-DATE RURAL FAMILY

What is your title for this picture?

10
CASH PRIZES

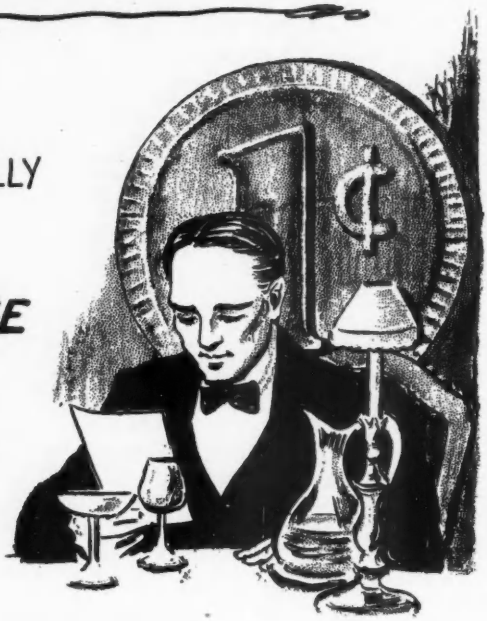
will be awarded for the best. (*See inside back cover for rules*)

MAY 1933

Believe It or Not!

Ripley

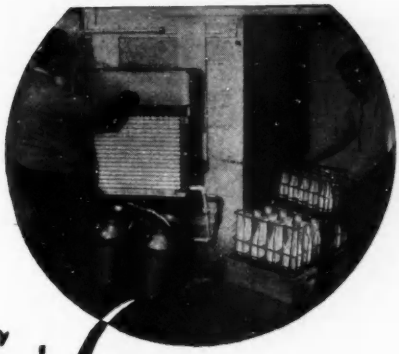
THE COST OF
COOKING ELECTRICALLY
ON A
HOTPOINT
ELECTRIC RANGE
IS **LESS** THAN
A CENT A MEAL
PER PERSON!
(National Average)



THE Hotpoint Electric Range makes electric cooking amazingly economical—actually cooks a meal at an average cost of a penny a meal per person! (national average). *That* saves you money. The big, insulated Hotpoint oven cooks meats in a still, moist, flameless heat, with practically no shrinkage. That, too, saves you many dollars a year in meat bills alone.

With Hotpoint, your kitchen walls, woodwork and curtains stay spotless—saving you the time, labor and expense of frequent painting and cleaning. Hotpoint Automatic timing and temperature control make it possible for you to cook your foods with scientific accuracy—preventing waste of food, current and time. These features also permit you to cook even while you are absent—saving hundreds of kitchen hours each year—certainly a saving that has a dollars and cents value. See Hotpoint demonstrated at your power company before buying any range. Edison General Electric Appliance Co., Inc., 5610 West Taylor Street, Chicago, Illinois.

Hotpoint
ELECTRIC RANGE



Saves $75 a month

Samuel W. Heath, Pennsylvania, is another who finds Frigidaire a big saving. "In warm weather," he says, "it saves us $74 o. $75 a month. And another big factor is convenience and elimination of much labor."

SAVES $600. IN ONE YEAR

Rhode Island Milk Producer Increases Dairy Profits . . . Saves Time and Work

The money-making possibilities of Frigidaire Milk Cooling Equipment are emphasized by the results it is giving to D. S. Vaughn, Greenville, R. I. He declares that his savings on ice alone are $22 a month, with an additional saving of $1 a day by eliminating labor in handling the ice. Here's a saving of more than $50 a month —over $600 a year—directly traceable to this modern method of milk cooling.

Every Dairy Can Save

And we can tell you of hundreds of other dairies, large and small, which have had a similar experience. J. H. Seanor, of Pennsylvania, operates one of them. Although his dairy is relatively small, he says Frigidaire saves him about $100 a year. Then there's C. Albert Fox (Pennsylvania), who operates on a large scale. He tells us that his Frigidaire saves him $250 a month—*$3000 a year.*

Remember—these savings are on cost of operation alone. But there are important savings in other ways. Elimination of spoilage, for instance. Zimmerman (Louisiana), reports that "There has been practically no milk spoilage since I installed my Frigidaire."

And increased business, due to higher quality of milk, is another vitally important factor. "Since the installation of Frigidaire," says John H. Barber (Florida), "my business has shown a substantial increase, due, I believe, to the better quality of the product."

Don't Delay—Get the Facts—Now!

But there are many more reasons why Frigidaire Milk Cooling Equipment *saves time, work and money* for milk producers. Let us explain how Frigidaire *quickly pays for itself* with the savings it affords. Mail the coupon today for our FREE Milk Cooling Booklet.

Amazing Business-Building Plan for Milk Retailers

If you sell your milk direct to the consumer, you'll want to know about this sensational business-building plan. It's a tried, tested and proved way to get more customers and to sell, *at a profit,* all the milk you can produce. By all means get the facts about this new plan. Just mail the coupon.

RUSH COUPON IF YOU WANT TO MAKE MORE MONEY FROM YOUR DAIRY

Frigidaire Corporation, Subsidiary of General Motors Corporation, Dept. T-25, Dayton, Ohio

Send your booklet on Frigidaire Milk Cooling Equipment.

☐ I sell at wholesale, averaging ____ lbs. of milk per week.

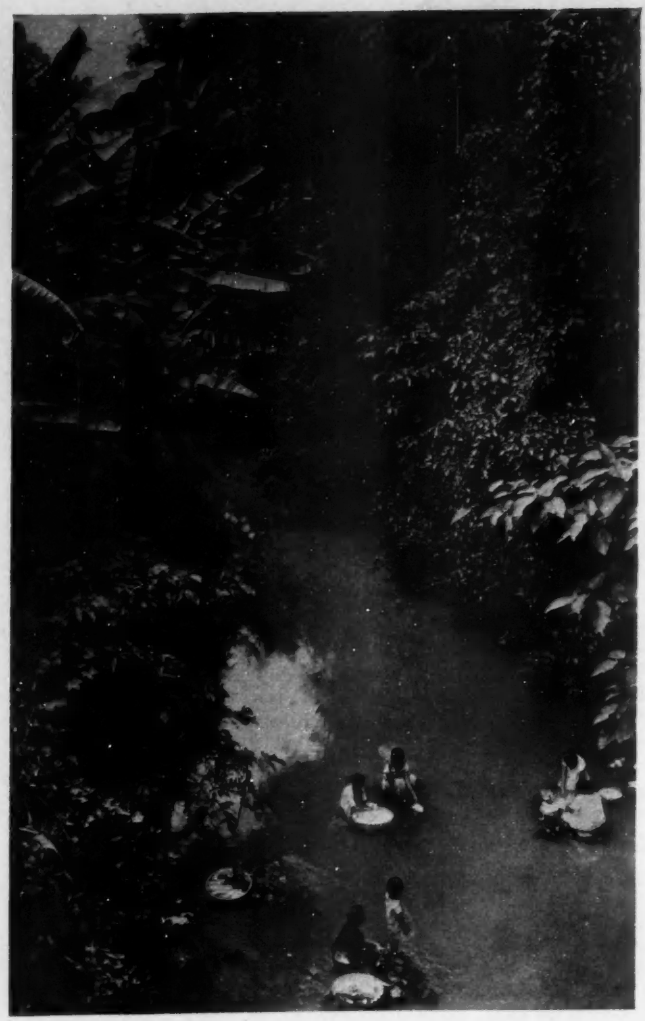
☐ I sell at retail, averaging ____ qts. per day, and I want the facts about your business-building plan.

Name.....

Address.....

FRIGIDAIRE

MILK COOLING EQUIPMENT



Common with most tropical countries, the streams in the Philippine Islands serve as laundries for the country folk. The above is a jungle scene near Manila with Filipino women doing their weekly, or maybe daily, wash.

May, 1933

Electricity on the Farm

Vol. 6. No. 5

IN THIS ISSUE

Cold Comfort

BY VERA B. MEACHAM

Every farm housewife needs and deserves the convenience of an electric refrigerator. But how would you go about purchasing it, and what points in its construction should be thoroughly investigated before buying? On page 6 will be found full details covering the purchase problem.

Defeating Drought with Power Irrigation

BY R. C. HEINTON

Power irrigation is now considered a form of crop insurance. It lessens the uncertainty of growing a crop and hastens it to the maturity stage. On page 8 is outlined by the author the three general methods of irrigation now in general use throughout Northeastern Ohio.

Mechanical Cooling for Market Milk

BY JOHN E. NICHOLAS

To accomplish his ain of supplying his customers with a high quality milk, Mr. Roy Strouse, a Pennsylvania dairyman, installed an electric milk cooler. Mr. Nicholas, on page 10, relates Mr. Strouse's experiences and gives data relative to milk cooling experiments.

Paint Spray Outfit Has Many Uses

BY B. W. FABER

The author of this article tells on page 12 how the obstacles affecting the purchase of paint spray equipment can be overcome. The outfit has a wide range of uses, and in this manner a number of farmers benefit by using this time and labor saving equipment.

Regular Monthly Features

Electrical Housekeeping, page 13; Under the Chestnut Tree, page 14; Questions and Answers, page 15; What Our Readers Say, page 16; On the Air, page 17.

EDITORIAL

ONE by one electricity has brought city conveniences and comforts to the farm. Modern lighting, water supply, electrical cooking and electrical power for household and farm work are but a few of the more important.

Fire protection, too, may be included if facilities are provided especially therefor. An electrically operated pressure pump of sufficient capacity, some means of water storage, such as a cistern, a tank or a dammed stream, and hose with nozzle are essential to afford fire protection. Pipe lines for water with convenient connections around the farm buildings materially increase the defense against fire. Then there is the electrically operated, thermostatic fire alarm system which immediately warns of fire before it has opportunity to reach dangerous size.

Fire on the farm proves more damaging than it does in cities where trained fire fighters and apparatus are near at hand, and where a plentiful supply of water is to be had. For that reason greater effort should be made to protect the farm against fire. Farm buildings should be inspected frequently to eliminate common fire hazards and to keep everything in readiness should fire occur. Fire protection equipment should be installed, tested out periodically, and kept in condition for immediate operation.

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COLD COMFORT

By VERA B. MEACHAM

A heavy gasket around the door helps keep the warm air out of the box.

"HUMPH," said my mother-in-law standing before the electric refrigerator in my kitchen. She settled her glasses more firmly on her nose and peered over the top of them at the coil of tubes that surmounts the box. "What won't electricity do nowadays! Think of shutting up cold in a box like that to store things in.

"When I was a little girl," she went on, "I used to spend the summers with my married sister Rettie. One of my jobs was getting the butter and milk from the spring house three times a day, and taking it back.

"Just as soon as a meal was over, Rettie would say as she began picking up the dishes, 'now, Mariet, you take this butter and milk down to the spring, and mind you cover it up tight before you leave it.'

"Butter in one hand, and a big yellow pitcher of milk in the other, I'd start out through the kitchen door, down the steps and across the side yard to the gate. Generally if I had only these two things to carry, I could push the latch without setting them down, and I learned to back up against the gate to click it shut. Then I had to go across the road and down the stone steps before I got to the path that went down the hill to the spring."

Mother shook her head, and opened the refrigerator carefully. She never gets over marvelling at the way it cuts down the mileage of rounding up food at mealtimes. The pantry the cellar floor and the spring house have all given up their perishables to be stored in this single cabinet, right at our elbow in the kitchen itself.

One of the new gadgets—a foot pedal you can touch with your toe to open the door when your hands are full.

Difficult to Convince Mother

But she is not entirely convinced, I feel sure, that you can depend on an electric refrigerator as she could on the fresh cold water that ran over the stones in the spring house. I think she has a vague notion that if she opens the door suddenly, some day she will catch the refrigerator off guard, and find it as warm as the rest of the house. She never has, and I do not expect that she ever will. It has stood in my kitchen several years, and in all that time, no matter what tricks the thermometer on the front porch may cut up, the weather inside that cabinet has not changed. It is always winter in there, a safe pleasant winter with the temperature ranging somewhere between 40 and 50 degrees in the food chamber. In the chilling unit, the weather is a bit more severe, cold enough to freeze ice cubes and pleasant, cooling desserts of fruit juices or cream.

At supper the other evening, mother looked up from her salad and said,

"I've raised lettuce half a century, but I declare, Vera, I've never had any in my garden quite as good as this. It must be some improved variety, they've just brought out."

But it was not. It was just a little crispier and more appetizing because it had been kept thoroughly cold. Cold can do that to foods, you know, just as cooking does, bring out a greater delicacy

and finer flavor. These intangible improvements in our food, together with firm butter, ice cubes in our drinking water, and appetizing frozen desserts are a part of the luxury of electric refrigeration.

As woman to woman, I want to call your attention to the fact that a mechanical refrigerator that minds itself—and they all do—lets you choose your own time for getting meals. You can cook once, and feed your family two or three times, if you plan it right. You can get tomorrow's dinner yesterday morning, and have everything turn out as fresh and sweet and inviting as though you had just worried over the last touches ten minutes before. That is one of the extra conveniences of electric refrigeration.

Selecting a refrigerator takes intelligent shopping. You have to make sure that the cabinet you buy is well built and adequately insulated to keep an even low temperature at moderate operation costs.

You can see the outside of the box for yourself; you can decide according to the dictates of your own taste on a porcelain or an enamel finish. You can open the door and make sure that the lining of the box is seamless porcelain, with no cracks to catch dirt or moisture, and rounded corners that make it easy to clean. But you cannot see the insulation in the walls. Yet this is as important as the lining, as important as the sturdy frame work of the box itself. To satisfy yourself about the insulation, ask to see a cross section of the walls—most dealers have them—and make sure that there is at least two inches of cork board or hair felt, or some other good insulating material in the walls of the box you are considering. It is this insulation that keeps the heat out of the box.

An important helper to good insulation is a rubber gasket around the door. This keeps the warm air that cannot get through the walls from leaking in around the door.

You need to give attention to the hardware, too. A door that opens between forty and fifty times a day—and a refrigerator door does by actual count—must be hung on hinges that are sturdy and strong, designed for long service. The latch must work easily, but positively. You want it to close at a slight push of your elbow when you turn away from the box with both hands full, and you want it to close tight.

You do not have to shop much for a quiet refrigerator; I guess they are all quiet in operation now. Making them so has come largely through changes in the machinery itself, but I have noticed in some of the boxes that it is furthered by lining the part of the cabinet that holds the compressor and motor with a sound deadening insulation, and by mounting the whole operating mechanism on springs and a cushion of rubber.

The controls are more accurate than ever. They keep the temperature of the cabinets fixed within a very narrow range; and they keep different temperatures in different parts of the box. A new defrosting switch appears on the control panel of some of the new refrigerators this spring. In these refrigerators the ice melts off the chilling unit while the ice cubes and desserts stay frozen in their trays.

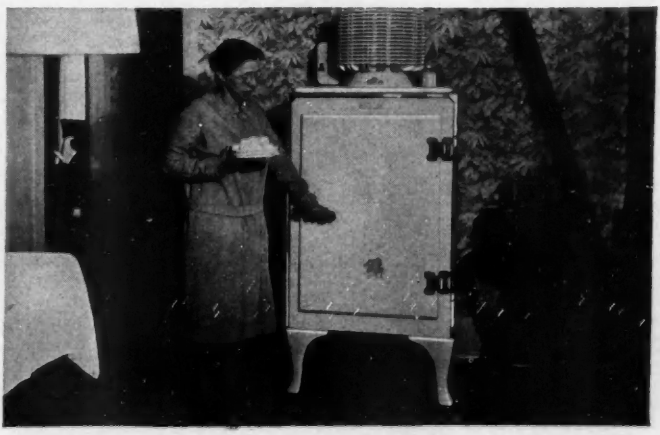
There are always new gadgets in the boxes themselves. Sliding shelves, shelves that can be spaced to fit your needs, sliding baskets for eggs and butter that take no shelf space at all, lights inside the box that go on and off when you open and close the door, a pedal you can touch with your toe to open the door when your hands are full—all these bring added convenience to the different boxes.

Banana Marlow

18 marshmallows
2 teaspoons lemon juice
½ cup boiling water
¾ cup mashed bananas
½ pint cream

Melt the marshmallows in boiling water. Add the banana pulp and lemon juice. Cool. When quite cool and slightly thickened, combine with cream which has been whipped until stiff. Pour into trays and freeze without stirring.

—Silent Hostess Treasure Book



Many farms are located a considerable distance from food markets, and it is for this reason that the electric refrigerator is more than just a convenience in the farm home.

Evergreens and shrubs on the propagating bed of C. P. Chubb at Genungs Corners, Madison, Ohio. Spotted appearance due to removal of plants that have been sold.

DEFEATING DROUGHT WITH POWER IRRIGATION

By R. C. HEINTON

THE intensive cultivation practices followed by vegetable gardeners, florists, and nurserymen in Northeastern Ohio have caused many of them to adopt one method or another of adding water to the soil as needed. A large number of the growers in this territory who do not yet have artificial irrigation, are planning the installation of watering systems, because of the devastating effects of the severe drouths of the last two years.

Artificial irrigation is used by Ohio growers for several reasons, the more important ones being: frost protection, seed germination, transplanting, and hastening of crop maturity. Many growers find that the investment in a watering system is a form of crop insurance. When the above four reasons are considered, it is easy to realize that these growers are correct in their assumption that irrigation, properly applied, does much to lessen the uncertainty of growing a crop.

The greenhouse owner, whether vegetable grower or florist, must provide some method of watering the growing crop. City water mains furnish a large part of the water used by greenhouses in this area, but where city water is not available to the grower, electricity is rapidly displacing steam as the motive power for the greenhouse pump.

There are three general methods of irrigation used in this territory. In the order of their importance they are: 1. The overhead or sprinkler system, used mostly out of doors. 2. The hose system used by nearly all of the greenhouse operators in the Ashtabula territory. 3. The ditch flooding system used by a few fruit growers.

A sprinkling system is used to water areas from one-eighth of an acre to fifteen acres at one time. Spray lines are spaced 50 to 55 feet apart, the pipes being from 3 to 4 or from 6½ to 7 feet above the ground. Cross cultivation can be followed when the lines are 6½ feet or more above the ground. The practice of using movable lines, quite generally followed in this territory, has resulted in most of the spray lines being placed at the 3 or 4 foot level. At that height they are easier to adjust and it is easier to clean the nozzles.

In this system, the nozzles are placed 3 feet apart in the line. Four types of nozzles can be

Five H.P. motor and pump installation on the C. P. Chubb farm at Madison, Ohio.

General view of the Phillips farm at Geneva, Ohio, showing peach orchard, the 15 acres under irrigation, and grape vineyard in background.

purchased for outdoor work. It is very important that the water be applied to the soil so that the soil does not bake, so each type of nozzle has a different size opening. The type of nozzle to be used depends on the soil characteristics. A sandy soil can absorb water more easily than a clay soil, therefore the water for the clay soil is broken up finer and the rate of precipitation is lower. Soil authorities agree that the rate of precipitation should be less than 1 inch in 7 hours or there will be a possibility of the ground puddling and packing.

An average overhead system will deliver an inch of rainfall in 8 to 9 hours, and uses about 60 gallons of water per minute per acre. The pressure at the nozzles should be between 35 pounds and 45 pounds per square inch. The actual horsepower required depends upon the conditions under which the water is secured and the efficiency of the pump, though usually a 3 H. P. or 5 H. P. motor is used on a one acre installation.

A 420 gallon per hour household water system will furnish water enough for a line 100 feet long. Several plant growers use one or two short lines from their household systems for irrigation in their plant beds. Irrigation aids seed germination and aids the smaller plants to grow large enough for transplanting in a short time. The ground is usually watered before removing plants for transplanting as the plants can then be removed more easily and with less root damage. By gentle sprinkling after transplanting mortality is almost eliminated and the root growth is only slightly checked.

Watering strawberry bed near close of day on the Phillips farm.

Cost of Material per Acre

The material cost of an acre of overhead irrigation complete with lines, tee posts, ground feeder pipe and necessary fittings, is very close to $300. In addition, automatic oscillators cost about $25.00 per line. The above cost can be lowered somewhat by using home made tee posts and hangers and using a cheaper grade of ground feeder pipe and fittings. Two-thirds of the above cost is for the spray lines, so a quite general practice is for a grower to lay ground feeder pipe for 3 acres, but install a pump large enough to sprinkle only an acre at a time. The spray lines then are moved from one plot of ground to another as the need for watering arises.

Nearly every nurseryman can use irrigation in his propagating beds. Mr. C. P. Chubb, a nurseryman at Genungs Corners, Madison, Ohio, installed a ¾-acre system in June, 1930. Mr. Chubb uses a 4500 gallon per hour pump powered by a 5 H. P. motor. He had set out seedlings of Junipers, Austrian Pine, Japanese Maple and other shrubbery, when the dry weather spell started. Prompt installation of the irrigation system checked the drouth damage. The root and shrub growth on these plants was considerably greater than on those that managed to live where water was not available.

Mr. Chubb states that the saving in keeping the seedlings alive, combined with a quicker return from an earlier sale of the shrubs—due to the larger growth—meant a total saving in one year of enough money to pay for the system. He is now piping another ½-acre plot of ground, and will use movable lines until his present available water supply is increased.

The Storrs & Harrison Co. of Painesville is

(*Continued on page* 11)

MECHANICAL COOLING for Market Milk

By JOHN E. NICHOLAS

TO keep the milk he produces at the very highest quality until it reaches his customers, Mr. Roy Strouse, Route 1, State College, Pennsylvania, has put in an electric milk cooler. In it he cools his milk in cans before he bottles it.

In the walls of his cooling tank Mr. Strouse has three inches of effective insulation. He set the tank into the ground so that the top is only about 15 inches above the milk house floor. This reduces the leakage of heat through the walls, and it also saves a lot of labor in lifting the cans of milk.

To protect the cooling coils from injury he placed them along the back wall of the tank and built a wooden baffle lengthwise of the tank just in front of them. The front section where the cans are cooled occupies about the space covered by the two heavy hinged lids shown in the picture.

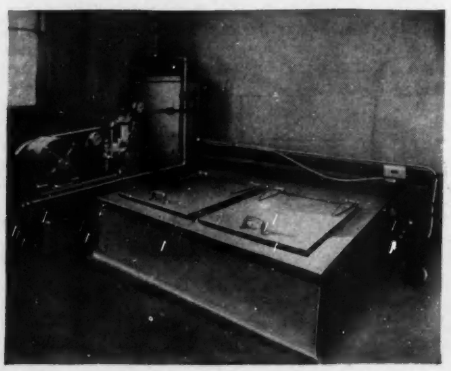
The bulb of a thermostat is placed in the water in this part of the tank. When cans of fresh warm milk are set in the cold water, they warm it somewhat. This affects the thermostat and causes it to start the motor on the pump shown just at the right of the cooling tank. The pump draws ice cold water from around the cooling coils and forces it around the cans, setting up a positive circulation and rapidly cooling the tank.

Refrigerating equipment, including milk cooling cabinet, is a real necessity on the modern dairy farm.

There are many different arrangements of milk cooling equipment and different practices in using it. The important thing in checking the growth of bacteria is to start the cooling immediately after the milk is produced and to be sure that the temperature goes down to a safe point quickly.

Very frequently the cooling outfit is too small to cool the amount of milk produced quickly and

Milk cooling equipment on the Roy Strouse farm near State College, Penna. The low built cabinet is a real convenience when handling heavy cans of milk.



Milk room on the Effertz Bros. farm, Norwood, Minn. Milk is cooled to a temperature below 40 degrees immediately after milking.

effectively. Too small a tank is always poor economy because it will hold so little water in proportion to the milk that it cannot bring the milk down to the desired low temperature.

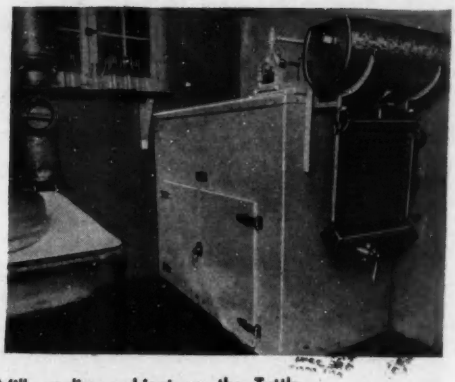
Experiments show that if a 10-gallon can of milk at 85 degrees Fahrenheit is placed in a cooling tank with 30 gallons of water at 37 degrees Fahrenheit, the final temperature of both milk and water under average summer conditions will be about 50 degrees. If there are 60 gallons of water in the tank, it will cool the milk to about 45 degrees. Thus it is evident that six gallons of water for every gallon of milk to be cooled is better than only three gallons.

After long and arduous investigations, Dr. Prescott showed conclusively that bacterial growth is practically negligible in milk cooled to 40 degrees and held at that temperature; but there is some growth under the same conditions if the temperature is only down to 50 degrees. This is evidence that it is better to cool milk nearer to 40 than to 50 degrees to preserve its original high quality.

Mr. Strous goes a step farther and cools his milk to 38 degrees. Said he:

"I want my customers to have high quality milk, and I want them to have it cold even if it is left out doors a few hours after I deliver it."

The cost of operation, of course, varies somewhat with the wide variety of efficient and dependable cooling outfits now on the market and with the conditions under which they are used. The two points that have the most influence on the current used are the insulation against heat leakage and the temperature to which the milk is cooled. Under fair conditions 10 gallons of milk can be cooled with 1 Kwhr. of electricity.



Milk cooling cabinet on the Tuttle farm at Crystal Bay, Minn. Brine circulating pump for cooling aerator and tank is shown on top of cabinet.

Mr. Strouse says, "I couldn't do without my cooler. For more than two years my bacteria count has never gone above 4500 and it has been as low as 700. Electric refrigeration certainly improves the quality of my milk."

Defeating Drought

(Continued from page 9)

probably the largest nursery company in Ohio. They have 100 acres piped for irrigation, out of their 2,000 acres under cultivation. Their pumping equipment will sprinkle 15 acres at one time, and is used exclusively on propagating beds. Mr. Henry Kohankie of Painesville is another nurseryman who has several acres of propagating beds under irrigation.

Mr. S. A. Phillips of Geneva is a vegetable grower who has been very successful with his applications of overhead irrigation. His plant has been in operation six years, the last three of which he has been using a 20 H. P. motor on a 16,000-gallon per hour pump. This outfit has a capacity of 3 acres at one time. Mr. Phillips has spray lines for 3 acres and main feeders for 15 acres and moves the spray lines from one field to another as needed. Tomatoes, peppers, strawberries, egg plant, cabbage and cucumbers are among the crops he grows under irrigation. The severe drouth of the last two summers has caused a maximum use for the system, and Mr. Phillips states that he would not endeavor to raise garden produce without some method of overhead irrigation.

Overhead irrigation is very valuable with a fruit crop such as strawberries where there is danger of a killing frost during the blossoming period. If a frost does occur then the general practice is to start the system about 3:00 A. M. and continue it in operation until the frost is gone.

Robert Dunbar, manager of one of the Dunbar-Hopkins plants in Ashtabula, uses a 15 H. P. motor to boost the city water pressure for watering. Cucumbers should be watered every day during the period of rapid growth in May and June, and the use of the booster pump enables Mr. Dunbar to cut the watering time about 25 per cent. The 15 H. P. motor and pump is capable of delivering 300 gallons of water per minute and of boosting the initial pressure from 40 pounds to 80 pounds per square inch. Because the supply of water is limited, Mr. Dunbar is able to use only three hoses at one time, each hose with a capacity of 30 gallons per minute. Mr. Dunbar states that the saving in labor is not as important as the fact that the motor and pump enable him to get the crop watered when the moisture is needed. There are seven acres under glass in Mr. Dunbar's plant.

Larger, More Uniform Crop

Mantle and Mantle, large apple growers near Painesville, installed a 30 H. P. motor last spring, on a 40,000 gallon per hour pump, to be used in flooded ditch irrigation of one of their apple orchards. At the present time, they have 35 acres piped for irrigation, and next spring will have 25 more acres where water will be available. It is Mr. Mantle's opinion that judicious flooding will insure a larger crop of more nearly uniform fruit. Harold Fowler of Kingsville, who grows fine raspberries, tried flooded ditch irrigation on part of his raspberry patch last year.

Irrigation, by one method or another, on both a large and small scale, is being practiced quite extensively by the growers in this territory who are practically unanimous in their belief that irrigation is not just an added expense in their farm practice, but rather crop insurance to protect the large investment that they already have.

PAINT SPRAY OUTFIT has many uses

By B. W. FABER

MR. J. L. BAUR of Greensburg, Pennsylvania used a paint spray outfit to paint his barn and chicken coops. He did it in about one-quarter the time that would have been required to paint the buildings with the old method. Figure 1 shows Mr. Baur applying the first coat of aluminum paint to his silo. Heavy paint is very readily handled with the spray outfit. Spraying on paint with pressure gives a penetration into the wood which cannot be equalled by using a brush.

There is a feeling that considerable paint is lost with paint spraying through fog and mist. This loss, however, only amounts to about 5 to 7 per cent under the worst conditions. With ready mixed paints there is very little fog. The most pronounced fog is obtained from lacquers. With outdoor painting no special precautions need be taken against the fog, but with indoor painting there should be good ventilation. Fog can be prevented to some extent by reducing the pressure, but this also cuts down the penetration of the paint into the wood cells. Reducing the pressure also prevents the proper atomization of the paint.

Fig. 1. Mr. J. L. Baur of Greensburg, Penna., saved considerable time by using the paint spray outfit when painting his barn, silo, and chicken coops.

No Scaffolding Required

An appreciable saving made possible by using a spray gun is due to the fact that no scaffolding is required, thus saving time and material. The paint spraying is handled to the best advantage from a ladder.

There is, however, one objection to paint spraying. This is the investment in the equipment. This difficulty is being met in either of two ways. One method is for several farmers to organize, forming a paint spraying ring. This ring then arranges to buy the paint in quantity, thus benefitting by the saving of quantity buying. The paint dealer who is to furnish the paint is usually in a position to loan the ring a compressor and motor. The painting ring is organized with regular officers and dues, and the dues are used to purchase such equipment as pressure tanks, ladders, hose and spray guns.

The other method used to justify the purchase price of paint spray equipment is to use it not only for painting the buildings and machinery, but also for spraying disinfectants, delousing chicken houses, spraying livestock, spraying plants, and pumping tires.

Figure 2 shows a spray gun being used to clean a rug. Regular cleaning solution was used with very satisfactory results. The cleaning solution for several rugs came to one dollar, whereas a cleaning establishment gave a price of seven dollars for cleaning the rugs.

The spraying of whitewash for cow barns and chicken houses is a simple matter with a spray gun. Not only is considerable time saved but the whitewash is forced into every nook and crevice.

Anyone in the poultry industry will appreciate the convenience and effectiveness of spraying poultry coops and brooding pens with disinfectants. Here again the disinfectant penetrates much better where adequate pressure is available for putting it on. The portable paint spray equipment is readily moved to the poultry house, and the spraying consumes very little time, thus encouraging the poultry man to spray disinfectant where needed.

The paint spray outfit also has a use on dairy farms in spraying to control flies. Here the saving effected is chiefly one of time, although the fact that an easy method of quickly and effectively spraying the cows is available frequently means the difference between doing or not doing the job. Spraying results in greater contentment of

(*Continued on page* 16)

Fig. 2. The cleaning of rugs is one of the many uses for which the paint spray outfit may be employed quite economically.

Hot rolls on short notice if the dough is stored away in the refrigerator.

The REFRIGERATOR and THE COOK

IF you manage it right, you will find there is more than one way to make an electric refrigerator help with the meals.

Besides preserving the original goodness of the foods you store in its cold, besides making many foods taste better, it even opens up new ways of doing your work. It lets you do most of the food preparation and part of the cooking for the day in the morning if you like. When the meal must go onto the table, the main dishes are all done but the final baking. And anybody knows that it does not muss up the kitchen nor take much time to carry a dish from the refrigerator to the oven.

With a refrigerator to store them in, you can make up salad dressings and white sauce for many meals ahead. You can make a supply of pastry, of refrigrator rolls, or cookie dough, enough for a week at a time, and bake them the last minute with only a little more work than turning on the heat in the oven.

Last Sunday we had guests and chicken pie for dinner. I cooked the chicken and the vegetables Saturday and made the pie, all but the top. Then I covered it up tight and set it away in the refrigerator. Sunday after we got home from church, I roofed it with baking powder biscuits and baked it for half an hour while I got the rest of the dinner on the table.

I have often fixed stuffed peppers or tomatoes in the morning to use at night. I parboil the peppers and fill them with a mixture of meat and breadcrumbs or rice. The tomatoes I generally stuff with chopped left over meat of some kind. When I put them in a baking dish, they are all ready for the oven. I cover them with waxed paper so they do not dry out, but keep quite nicely until I am ready to pop them into the oven when dinner is on the way.

Macaroni and rice dishes are easy to fix before hand and bake the last minute.

None of this saves any of the actual time it takes to get food ready, I suppose, but it does let me suit my own convenience and plan my working hours more as I like.

Refrigerator Rolls

This recipe for refrigerator rolls was given me by Charlotte Clark, Home Economics Specialist at the University of Wisconsin. My husband thinks it makes the best rolls I have ever put on the table.

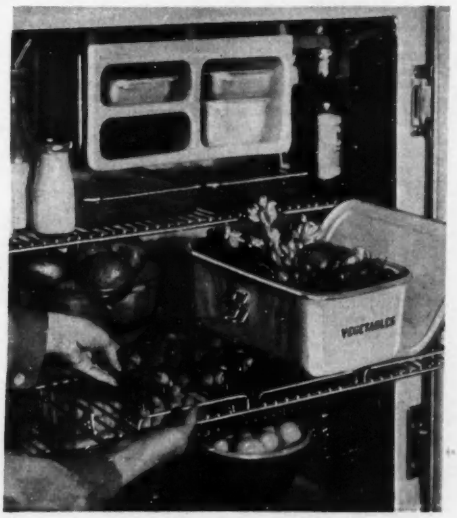
1 quart scalded milk and potato water
1 cup mashed potatoes
1 cup sugar
1 cake compressed yeast
2 tablespoons salt
1 teaspoon soda
1 cup melted fat
2 teaspoons phosphate baking powder
9-10 cups of sifted flour

Method

1. Add mashed potatoes to scalded liquid, cool to luke warm.
2. Dissolve yeast in sugar, add liquid, salt and soda, then one-half of the flour and beat thoroughly.
3. Add the melted fat and remainder of flour to make a soft dough.
4. Let rise until double in bulk.
5. Punch down, then put in the refrigerator for 24 hours or more; or shape at once, put in warm place to rise and bake in a hot oven for 20 minutes.

Gingerbreads, puddings, fritters and upside down cakes that you want to serve hot can all be made in the morning and baked at noon or night.

The refrigerator gives a new zest to old dishes, too. Many salads, and many desserts are really better after a few hours' chilling. Here is a sim-



ple summer salad you can get ready long before meal time.

1 tablespoon gelatine	2 tablespoons lemon juice
¼ cup cold water	4 tablespoons vinegar
1¾ cups boiling water	½ teaspoon salt
chopped cucumber	¾ cup chopped young onion

Soak the gelatine in cold water for five minutes; then dissolve it in boiling water. Add lemon juice, vinegar, and salt. When thickened slightly, add equal amount of chopped cucumber, and—if you like onions—one-fourth cup of chopped young onions.

There is a concoction of marshmallow, dates pineapple juice and crushed graham crackers stored away in my refrigerator this very minute, waiting to appear under a fluffy mound of whipped cream tonight for an extra special dessert. Even custards and tapioca as well as the wide variety of ice box cakes can be made today and will taste even better tomorrow.

The refrigerator makes entirely new desserts possible, too, delicious frozen desserts of every kind from simple custards to rich fruity parfaits. This one is particularly good, I think. It is called a Maple Frango. The recipe, like the salad that preceded it, comes from the recipe book put out by one one of the makers of refrigerators.

¾ cup maple syrup (scalded)	⅛ teaspoon salt
3 eggs	1½ cups cream
¾ 1 teaspoon powdered sugar	

Mix syrup, salt and sugar and pour over the egg yolks. Cook over hot water for thirty minutes, beating constantly. When cool, fold in whites, beaten until stiff, and cream whipped. Freeze without stirring.

Pays to Chill Pork

The prompt chilling of pork immediately after slaughter is the only practical means of preventing loss from spoilage and is as essential as chilling fresh milk, says the United States Department of Agriculture. Natural air temperatures are frequently not cold enough for chilling freshly killed carcasses especially in the South, where warm weather at butchering time, or soon after, often results in the spoilage of meat.

Many southern farmers provide desirable "weather" for chilling their meat by renting space in refrigeration plants. Some plants offer this service on a share basis, but in many localities cold-storage space may be rented at a reasonable figure. Other farmers use homemade ice boxes or ice-chilled brine in which portions of carcasses are immersed. The temperature at which pork is held during the curing process is also important and for best results should be kept near 38° F. as it requires some time for the salt to penetrate to the inner parts of the larger cuts.

The Bureau of Agricultural Engineering will supply free plans for arranging an ice box for chilling meat on the farm.

Forests Conserve Water

The value of forests for feeding underground water supplies and regulating rainfall run-off and stream flow is strikingly shown by absorption tests recently conducted by the Forest Service, United States Department of Agriculture. Virgin forest soil at the depth of 1 inch absorbed forty-six times as much water per minute as soil at the same depth in adjacent fields.

Under The CHESTNUT TREE

Providence

Rastus and his bride-to-be, Mandy, were on a shopping tour so they could feather their nest. When it came to a choice of bedroom suites the furniture man asked, "Do you want twin beds?"

Mandy looked at Rastus, then in an embarrassed voice said, "No, Ah thinks it am best to get an ordinary bed 'n' let de Lawd decide if it'll be twins."

Ask Me Another

If nature is so wonderful why didn't she make the mosquito a vegetarian?

A Good Yarn

Clerk (showing golf stockings to customer): "Wonderful value, sir. Worth double the money. Latest pattern, fast colors, boleproof, won't shrink, and it's a good yarn."

Customer: "Yes, and very well told."

Nervous Suitor—I've come to see your sister.

Little Brother—Yes, she's been expecting you.

Nervous Suitor (beaming)—Ah, that's good. Here's a quarter for you. How do you know she's been expecting me?

Little Brother—She's gone out.

True to Nature

The old lady was in a very bad temper. She walked into the taxidermist's shop and slammed a box containing a stuffed parrot on the counter.

"I hope there's nothing wrong?" ventured the man behind the counter.

"There is," snapped the old lady. "Now, here's my poor Polly, whom you stuffed only six weeks ago, with all her feathers coming out. What have you to say to that?"

"Madam," he replied, "it is but the triumph of art. We stuff 'em so natural that they moult at this time of the year."

Exit McComb!

There was a young chap named McComb
Who was cleaning his pants in his home,
He used gasoline—
That's the last that was seen
Of McComb or his pants or his home.

Voice on the phone (3 a. m.): "Mr. Smith?"

Mr. Smith: "Yes."

Voice: "Is your house on the bus line?"

Mr. Smith: "Yes."

Voice: "Well, you'd better move it; there's a bus coming."

Family Pride

The haughty Englishman was endeavoring to impress the importance of his family upon his guide in the Highlands.

"My ancestors," he exclaimed, with a theatrical gesture, "have had the right to bear arms for the last three hundred years."

"Hoot, mon," cried the Scot, "my ancestors have had the right to bare legs for the last 2,000 years."

Not a Hay Burner

Chauffeur (to slightly deaf farmer): "Can you tell me where I can get some gas?"

Farmer: "Hey?"

Chauffeur: "No, gas! This ain't a horse, it's an automobile."

Not Particularly Pleasant

First Cop—"I shot a dog today."

Second Cop—"Was he mad?"

First Cop—"Well, it didn't exactly please him."

Questions and Answers

Conducted by H. J. GALLAGHER

Question: *I would appreciate some information on the following questions:*

1. *What is the difference between a portable and a repulsion-induction motor?*
2. *Will a repulsion-induction motor do the same work as a portable motor, as grinding feed, sawing wood, etc.?*
3. *How much current on an average will a 5 h. p. motor use in one hour?*
4. *Will a single phase 5 h. p. A. C. motor work off the line that furnishes lights with the lights off while the motor is running?*
5. *If the motor will run off the lighting wires, do I have to have the same size wires to different places for "plugging in" the motor?*
6. *Would the same transformer on the main line do? The transformer is on the sixth pole from my barn.*

R. R.

Answer: 1. Alternating current motors are either "single phase" or "poly-phase" (more than one phase). Practically all farm service is single phase service and only single phase motors can operate on single phase service.

2. A portable motor is a motor that is used on different jobs and is moved from place to place. It may be any size or kind and mounted on wheels or skids or carried by hand. A motor that would be used in the granary on a feed grinder and in the tool shed on a grind stone would be a portable motor, as compared to a stationary motor that is permanently installed in one place as on an automatic water system.

A repulsion induction motor is a type of single phase motor and could be used as a portable or stationary motor. Another type of single phase motor is the split phase motor, an inferior motor as compared with the repulsion induction motor for general farm use.

3. A 5 h. p. motor operating at rated load will consume approximately 5000 watts or 5 kilowatts per hour, which would register on your meter as 5 kilowatt hours. If, during the running period, the motor was required to develop momentary overloads, it would use more than 5000 watts per hour, as the more power developed, the more current the motor takes from the line.

4. To operate lights and a 5 h. p. single phase motor there should be three wires from the transformer to the entrance switch, one ground wire, the center wire and two hot wires. All single phase circuits for lights or motors consist of two wires. For lights or motors on 110 volt service, the circuit consists of the ground wire and one hot wire; for 220 volt service, the circuit wire consists of the two hot wires. A 5 h. p. motor should be operated on 220 volt service.

The entrance switch should be at least 60 ampere capacity, then the lights and motors could run at the same time.

5. The size of wire to a 5 h. p. motor would have to be large enough to carry all the current the motor required. The greater the distance the motor is from the main entrance switch the larger the wires would have to be.

No. 6 wires to the motor are large enough for distances up to 250 feet. No. 4 wires should be used between 250 and 400 feet. If the motor is "plugged in" at different places, the size of the wire must be determined on the different distances it has to conduct the current.

6. A transformer on the sixth pole from the barn would usually be too far from the place the motor was operating to insure good voltage at the motor. The transformer should be located as close to the entrance service switch as possible; the size of the transformer should be 5 K. V. A.

• • •

Question: *I should like to ask for a little information from your Question and Answer Department.*

Our meter has the figure "K 3.6" on the rotating disc. Meter is 220 volt. How do I figure the watts consumed? For example, a flat iron causes the meter disc to turn 3 revolutions per minute. How much current is the iron using?

F. T. S.

Answer: The figure, 'K 3.6," on your meter is known as the "constant," used only for checking meters and is not the watt-hours consumed per disc revolution. Some meters do not give the watt-hour disc revolution.

You can determine what the watt-hour disc revolution is by connecting an appliance of known demand and then counting the revolutions of the meter disc. On a large capacity meter such as you have, I would start with 4-100 watt lamps

(*Continued on page* 18)

Reliable
MYERS
Water Systems
as low as $65
MANY times you have thought of the great convenience and comfort of running water. But—have you considered today's low cost? Now you can have a thoroughly reliable water system—a genuine Myers—for as little as $65. Absolutely dependable quality.
The Myers line is complete—pumps and water systems for every need. Completely automatic systems powered by electricity. Outfits for operation by hand, windmill or gasoline engine. Capacities—250 to 10,000 gallons per hour.
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Pumps, Water Systems, Hay Tools, Door Hangers
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Self-Oiling
Water Systems
"Pump Builders Since 1870"
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What OUR READERS Say

Increases Profits

To the Editor:

Diligent study of your pages has created a desire on my part to follow through the common sense suggestions and timely hints on construction, renovating, lighting, household tips, in combination with its worthwhile instructions on dairying, trucking, and modernized farming.

In so doing I have been able to increase my farm profits, all for the startling little sum of seventy five cents per year.

It does not take any scholar to understand its simple language; and as a real guide and help to me:

I *must confess* of all *FARM* Magazines *it's the best!*

HAYNE JONES,
Walhalla, S. Car.

Electricity Does the Work

To the Editor:

Your front cover design for the February issue caused me to sit down and review our past twelve years of rural life.

Upon arriving here to make our home, we found that there was no power line in our vicinity and the prospects of obtaining such a line seemed very remote. However, after discussing with our neighbors, as well as the gas and electric company, the need of such a line, we were finally successful in securing electric current.

Realizing that there were many appliances which we needed, we could scarcely decide just what to purchase first. After consideration, we came to the conclusion that a washer and a vacuum cleaner would help most. Just as soon as circumstances permitted, we then installed an electric pump to provide running water in the house, garage, and other farm buildings.

Our next installation was a bathroom with an electric water heater which gave us the comfort of plenty of hot water all the time. In turn, we have since purchased an electric range, refrigerator, radio, iron, toaster, percolator, mixer, and other minor appliances to assist in making the housework easier. Also, I must not fail to mention our electric sewing machine which has been a great help as we have five children and I do most of the sewing.

Upon obtaining all of the above aids for the home itself, we turned our attention to the outside. Three years ago we built a two-story garage, the first floor of which is used for the car, the truck and an electric incubator for 8,200 eggs. On the second floor we have four electric brooders which, with two other electric brooders in the laying house, take care of about four thousand chicks. The laying house is also two stories in height. This was built about two years ago and is equipped with electric heating units for warming the water in the cold weather. We have also installed in this house an electric walk-in cooler to take care of the eggs and dressed poultry in the summer.

Our electrical appliances have made it so convenient that, with the help of our children, we are able to carry on our chicken business as well as a berry business, which means the overseeing of forty pickers in the season and a wholesale fruit and produce business in the Adirondacks in the summer season. We all lend a hand but no one seems to mind as the work is interesting and efficiently accomplished with our electrical aids.

If you could have seen this place twelve years ago and then compared it with its present condition, you would understand why I say that the slogan of the lady on the cover should be "Emancipation through electrification."

Yours for more and better appliances,

MRS. GEO T. DUMKA,
Whitesboro, N. Y.

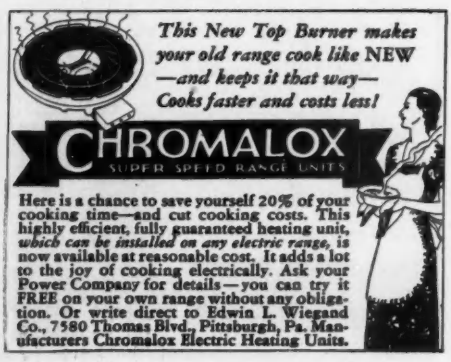
Brightens and Lightens

To the Editor:

Just two years ago we farmers of the neighborhood put the electric line through here and it took $200 of very hard work and saving on many things. We feel it is the best investment we ever made, for we have had fine service and it surely has lightened our work both in the home and barn, as well as our heart, for a bright light in a window on a stormy night is as cheery as a fire in the grate.

Just felt you ought to know how the farm folks enjoy electricity. We are hoping times will change so the farmer may make enough to buy the many savings of work and comfort that electrical utensils can do.

MRS. JESSIE BENNINGTON,
Madison, Ohio.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—and keeps it that way—
Cooks faster and costs less!
CHROMALOX
SUPER SPEED RANGE UNITS
Here is a chance to save yourself 20% of your cooking time—and cut cooking costs. This highly efficient, fully guaranteed heating unit, which can be installed on any electric range, is now available at reasonable cost. It adds a lot to the joy of cooking electrically. Ask your Power Company for details—you can try it FREE on your own range without any obligation. Or write direct to Edwin L. Wiegand Co., 7580 Thomas Blvd., Pittsburgh, Pa. Manufacturers Chromalox Electric Heating Units.

Paint Spray Outfit

(*Continued from page* 12)

the cattle, making milk flow more readily, and thus resulting in greater returns.

Every farm has considerable shrubbery and flowers. Frequently such plants become infested. Here again the spray outfit is readily used to control the infestation. It can also be used to spray tomato plants and small fruit trees.

When equipped with a connection for attaching the air line to a valve, it will even pump up car and truck tires.

ON THE AIR

Conducted by Jerome J. Henry

Phil Cook Starts New Radio Series

PHIL COOK, the veteran one man show of nine years broadcasting experience, last month returned to the air in a new series of programs, heard every Monday and Wednesday during the evening.

One of the few nationally known stars of the radio who creates his own songs and script in addition to dramatizing them alone, Cook is bringing to life a two man comedy team, Jerry and Terry. They represent the famous characters created for the program's sponsors, by Bill Sykes, Ingram Shaving cream cartoonist.

• • •

A SLIGHT mistake by Frederick William Wile, who comments on politics over CBS stations, cost him five dollars. A fan questioned the accuracy of one of his statements, but said that he had such faith in Wile that he had wagered ten dollars on the question. Wile checked on his notes, found that he had been in error and sent the listener a check to cover half the loss. In replying the listener stated, "It's lucky for you the bet was made in our Club where we have a ten dollar limit."

• • •

Project Instruction Theme of 4-H Radio Hour

SPRINGTIME, for hundreds of 4-H club members, means the beginning of work on new projects or renewed efforts in the continuation of old projects. All over the country this season club members are devoting their efforts more than ever before to helping farm families meet the difficulties of existing situations in our various communities. For this reason planning the 4-H project is extremely important.

That club members may learn from the experiences of fellow members, the National 4-H club program which many of us will tune in at 12:30 p.m., Eastern standard time, over an NBC network Saturday, May 6, is to be devoted to stories of "things club members have learned."

During the hour there will be four five minute talks, and forty minutes of music by the United States Marine Band. A club boy from the state of Mississippi will journey to the radio studios to explain his experiences in calf club work, a club girl of New Jersey will tell of home project work in her state, and a New Jersey state club staff member will contribute her message on a similar subject. The fourth brief talk of the hour is to be given by Gertrude Warren, of the U. S. Department of Agriculture extension service. "Learning New and Better Methods of Farming and Homemaking" has been chosen as her subject.

Countess Olga Albani, NBC soprano, and one of radio's most prominent singers.

The famous works of three composers, Wagner, Beethoven, and Brahms, are to be played during the musical portion of the broadcast by the United States Army Band.

• • •

Radio Plays a Part at Farm Picnic

OUT in Arizona, farm folk take radio sets along when they go picnicking. At least they established the precedent last month on the occasion of the annual Farm Bureau and 4-H club picnic in Maricopa county.

It seems there was a conflict in dates of two important events. The picnic was scheduled for April 8, and the monthly Farm Bureau program

NEW WAY TO CHURN
Thousands are changing to this simple, convenient, modern way to churn. It's the famous DAZEY principle adapted to electrical operation. Ends the drudgery. Just turn the switch. Made in 2, 4, 6 and 10 gallon sizes.
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The Electric MILK COOLER
increases profits, cuts costs, saves labor. Cools milk quickly to below 50 degrees and keeps it cold until shipped.
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Send for information. Ask also about ESCO Electric Water Heaters.
ESCO CABINET CO.
166 E. Market St.
WEST CHESTER, PA.

over a nation-wide network was scheduled for the same day. For a time it seemed the Farm Bureau members in the county would have to choose one or the other.

But Samuel Wallace, president of the Maricopa county, Arizona, Farm Bureau, had a better idea. On the picnic grounds, the campus of Arizona State Teachers' College, at Tempe, he installed radio receiving sets. The result—when the program of their organization came on the air, everyone heard the broadcast.

Comedy as a business is a serious proposition. As "Editor of the Sunday Gazette," Jimmy Lyons propounds his own sly views on the news every week. You see the troubled editor culling items for one of his broadcasts.

Maricopa county, as a matter of interest to those of us who are accustomed to the farming practices of the middle west and the East, is situated in a section where the land, to secure a satisfactory degree of productivity, must be irrigated. Water to quench the thirst of crop plants is secured from the famous Roosevelt reservoir.

Questions and Answers

(*Continued from page* 15)

and then increase or decrease the load until the black spot of the meter disc started and stopped in front of the meter window, after the lights burned one minute. Then count the disc revolutions per minute; multiply by 60 for disc revolutions per hour; divide the result into the total wattage of the lamps used, and the quotient is the watt-hour disc revolution of your meter. Disconnect the lights; connect the iron; determine the disc revolution per hour; multiply by the watt-hour disc revolution, and the result is the amount of current consumed by the iron.

CLASSIFIED ADVERTISING

FREE BULLETIN ON ELECTRIC POULTRY EQUIPMENT. Authentic data on brooding. Heating and Thermostatic supplies for home made equipment. Simple and practical methods of converting oil incubators to electric heating. ALARMS, Burglar, Power-off, etc. Send for catalog. LYON ELECTRIC COMPANY, 2075 Moore Street, San Diego, Calif.

Who Makes It?

Here is equipment known to be practical and economical for farm use. The manufacturers listed are leaders in their respective lines and can take best possible care of your needs.

Write to them directly for any information or data you desire.

Page

Refrigerators

Frigidaire Corp. 3
General Electric Co. ..... —

Milk Cooling Equipment

Esco Cabinet Co. 17
Frigidaire Corp. 3
General Electric Co. ..... —

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Edison G-E Appliance Co. ..... *Inside Front Cover*

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For information about other electrical appliances—use this handy coupon.

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Without cost to me, please have manufacturers send complete information on the following Electrically Operated Equipment which I am thinking of buying.

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My name is .....

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..... 5-33

MARCH COVER

COVER TITLE CONTEST PAGE

Winners for March

1st Prize $25

"Electric power and electric light
Enable the farmer to repair at Night."

FLORENCE WALZ,
King Road, Ashland, Ohio

Five $5.00 Prizes:

"No delay the following day
When repairs are made the electric way."

MARION G. HARTLEY,
R. F. D. 3, Gasport, N. Y.

"The task to complete before the next day
Is easily finished the electrical way."

MRS. C. F. HOUGHTON,
R. F. D. 2, Owosso, Mich.

"Electric lights and a power drill
Will save many a costly repair bill."

RUSSEL F. ROUDEBUSH,
R. F. D. No. 3, Dayton, Ohio

"At the break of day there will be no delay
For the tools are made ready the electric way."

MRS. JOEL A. JACKSON,
Cloverdale, Va.

"Tools needed next day he repairs at night
In his modern workshop, electrically bright."

CHANDIS HERRING,
R. R. No. 2, Franklin, Ind.

RULES for MAY CONTEST

The rules are simple, but read them carefully.

Ten cash prizes will be awarded for the 10 best titles.

The first prize will be $20 cash and nine second prizes of $2 in cash will be awarded. In case of a tie, each winning contestant will receive the full cash prize to which he or she is entitled.

All members of the farm family to whom this magazine was sent may submit titles, but each contestant may submit only one title.

Titles should not be longer than 10 words—the shorter the better—and they need not be rhymes.

Question "A" must be answered correctly.

Send your title on the coupon below or make out a similar form on a plain sheet of paper or government post card.

Entries must be sent to the Title Editor, ELECTRICITY ON THE FARM, 6 No. Michigan Ave., Chicago, Ill., before June 1st.

Winning names and titles will be announced in the July issue.

My title for the May Front Cover picture of ELECTRICITY ON THE FARM is .....

.....

.....

(a) What is the most burdensome job on your farm, which electricity might relieve? .....

.....

.....

My name is ..... R. F. D. .....

Post Office ..... County ..... State .....

5-33

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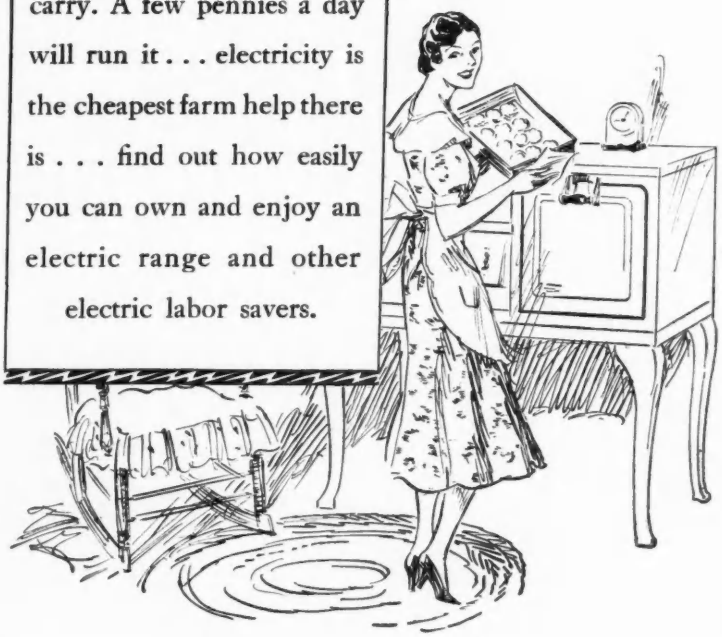
WHY not cook with an electric range? No soot to blacken pots and pans, no fire to tend or ashes to carry. A few pennies a day will run it . . . electricity is the cheapest farm help there is . . . find out how easily you can own and enjoy an electric range and other electric labor savers.



NIAGARA HUDSON

THE CORTLAND COUNTY TRACTION CO.

31—Q